

NE VIP

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **44**
- SRM **5.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3.5 kg (46.1%)	81 %	4
Grain	Pilzneński	2.2 kg (28.9%)	81 %	4
Grain	Płatki owsiane	0.8 kg (10.5%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (7.9%)	85 %	3
Grain	Strzegom Monachijski typ I	0.5 kg (6.6%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Boil	Mosaic	15 g	20 min	12 %
Boil	Cascade	15 g	20 min	7.7 %
Boil	Citra	15 g	15 min	12 %
Boil	Galaxy	15 g	10 min	15 %
Boil	Mosaic	20 g	7 min	12 %
Boil	Cascade	20 g	7 min	7.7 %
Whirlpool	Coś wymyśl	50 g	50 min	1 %
Dry Hop	Mosaic	40 g	5 day(s)	12 %

Dry Hop	Cascade	40 g	5 day(s)	7.7 %
Dry Hop	Galaxy	40 g	5 day(s)	15 %
Dry Hop	Chinook	15 g	5 day(s)	13 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	10 g	Mash	60 min
Fining	mech	5 g	Boil	15 min